Session Libertt Centennial

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(93.3%)*	81 %	4
Grain	Weyermann - Carapils	0.25 kg *(6.7%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	15 min	9.9 %
Whirlpool	Centennial	30 g	15 min	9.9 %
Boil	Centennial	10 g	60 min	9.9 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.